

Les Vins Alexander Krossa

Alexander discovered his passion for wine in the family vineyard in the 90s. Willing to go further, he created a company dedicated to Languedoc wines. As a real pioneer and visionary man, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: being a professional of foreign customer relationship in controlling technical process, selection and blends with his partners.

Domaine de Valensac

This vineyard stretches over 49 hectares, located next to the Mediterranean Sea (less than 10 km), in the Languedoc Roussillon, and benefits from a maritime influence and fresh soils, which are perfect conditions to produce well-balanced white wines. Domaine de Valensac farms different classic grape varieties for this region, Chardonnay, Sauvignon, Merlot and Cabernet-Sauvignon (around 22 hectares), however it also has uncommon grape variety for Languedoc, just as Petit Manseng, Riesling or Petit Verdot.



Domaine de Valensac - Grille n°19 -

Pays d'Oc - IGP

Soil : Clay and limestone gravels

Grape Variety : Grenache Noir, Alicante

Wine Making : Cold maceration during 4 days, traditional fermentation and maceration under marc during 23 days. Pneumatic pressure and separation of the juices; press juice is not used in the final blend.

Tasting Notes : Intense red robe; aromatic nose of ripe red fruit, elegant and fresh wine in the mouth with smooth tannins; notes of black cherry and red fruit on the finish.

Food Match : Perfect with red meat, lamb or with a confit of duck.

Serving Temperature : 17/19°C

